

articles of food, that a prejudice has existed against it ever since—and a more senseless prejudice could not be. Goldner's process, since adopted by Messrs. Cooper & Aves, is simple and beautiful. The provisions, being placed in tin canisters having their covers soldered down, are plunged up to their necks in a bath of chloride of calcium (a preparation which imbibes great heat without boiling), and their contents are speedily cooked; at the same time, all the air in the meat, and some of the water, are expelled in the form of steam, which issues from a pin-hole in the lid. The instant the cook ascertains the process to be complete, he drops a plug of solder upon the whole, and the mass is thus hermetically sealed. Exclusion of air, and coagulation of the albumen, are the two conditions, which enable us to hand the most delicate flavoured meats down to remote generations,—for as long, in fact, as a stout painted tin canister can maintain itself intact against the oxidating effect of the atmosphere. We have ourselves partaken lately of a duck that was winged, and of milk that came from the cow as long as eight years ago. Fruit which had been gathered whilst the free trade struggle was still going on, we found as delicate in flavour as though it had just been plucked from the branch. Out of the many cases of all kinds of provisions opened and examined by Dr. Hassall, scarcely any have been found to be bad. In the preserved meats, which are made up with potatoes and other vegetables, the needful potass exists, and such food may be forwarded to the Crimea as cheaply as the pernicious salt junk which is patronised by the Government.

When we see a loaf marked under the market-price, we may rest assured that it is made from flour ground from inferior and damaged wheat. In order to bring this up to the required colour, and destroy the sour taste which often belongs to it, bakers are in the habit of introducing a mixture called in the trade 'hards' and 'stuff,' which is nothing more than alum and salt kept prepared in large quantities by the druggists. The quantity of alum necessary to render bread white is certainly not great—Mitchell found that it ranged from 116 grains to 34½ grains in the four-pound loaf—but the great advantage the baker derives from it, in addition to improving the colour of his wares, is, that it absorbs a large quantity of water, which he sells at the present time at the rate of 2*d.* per pound. Out of twenty-eight loaves of bread bought in every quarter of the metropolis, Dr. Hassall did not find one free from the adulteration of alum, and in some of the samples he found considerable quantities. As a general rule, the lower the neighbourhood, the cheaper the bread, and the greater the quantity of these 'hards' or 'stuff' introduced.

TEA AND COFFEE.

Our succeeding remarks will fall, we fear, like a bomb upon many a tea-table, and stagger teetotalism in its stronghold. A drunkard's stomach is sometimes exhibited at total-abstinence lectures, in every stage of congestion and inflammation, painted up to match the fervid eloquence of the lecturer. If tea is our only refuge from the frightful maladies entailed upon us by fermented liquors, we fear the British public is in a perplexing dilemma. Ladies, there is death in the teapot! Green-tea drinkers, beware! There has always been a vague idea afloat in the public mind about hot copper plates—a suspicion that gunpowder and hyson do not come by their colour honestly. The old Duchess of Marlborough used to boast that she came into the world before 'nerves was in fashion.' We feel half inclined to believe this joke had a great truth in it; for since the introduction of tea, nervous complaints of all kinds have greatly increased; and we need not look far to find one at least

of the causes in the teapot. There is no such a thing as pure green tea to be met with in England. It is adulterated in China; and we have lately learnt to adulterate it at home almost as well as the cunning Asiatic. The pure green tea made from the most delicate green leaves grown upon *manned* soil, such as the Chinese use themselves, is, it is true, wholly untainted; and we are informed that its beautiful bluish bloom like that upon a grape, is given by the third process of roasting which it undergoes. The enormous demand for a moderately-priced green tea which has arisen both in England and China since the opening of the trade, has led the Hong merchants to imitate this peculiar colour; and this they do so successfully as to deceive the ordinary judges of the article. Black tea is openly coloured in the neighbourhood of Canton, in the most wholesale manner.

Mr. Robert Fortune, in his very interesting work, 'The Tea Districts of China and India,' gives us a good description of the manner in which this colouring process is performed, as witnessed by himself.

'Having procured a portion of Prussian-blue, he threw it into a porcelain bowl, not unlike a chemist's mortar, and crushed it into a very fine powder. At the same time a quantity of gypsum was produced and burned in the charcoal fires which were then roasting the teas. The object of this was to soften it, in order that it might be readily pounded into a very fine powder, in the same manner as the Prussian-blue had been. The gypsum, having been taken out of the fire after a certain time had elapsed, readily crumbled down, and was reduced to powder in the mortar. These two substances, having been thus prepared, were then mixed together in the proportion of four parts of gypsum to three parts of Prussian-blue, and formed a light blue powder, which was then ready for use.

'This colouring matter was applied to the teas during the process of roasting. About five minutes before the tea was removed from the pans—the time being regulated by the burning of a joss-stick—the superintendent took a small porcelain spoon, and with it he scattered a portion of the coloring matter over the leaves in each pan. The workmen then turned the leaves round rapidly with both hands, in order that the colour might be equally diffused. During this part of the operation the hands of the workmen were quite blue. I could not help thinking if any green-tea drinkers had been present during the operation their taste would have been corrected and I believe improved.

'One day an English gentleman in Shanghai, being in conversation with some Chinese from the green-tea country, asked them what reason they had for dying the tea, and whether it would not be better without undergoing this process. They acknowledged that tea was much better when prepared without having any such ingredients mixed with it, and that *they never drank dyed teas* themselves, but justly remarked, that, as foreigners seemed to prefer having a mixture of Prussian-blue and gypsum with their tea to make it look uniform and pretty, and as these ingredients were cheap enough, the Chinese had no objection to supply them, especially as such teas always fetched a higher price.

'I took some trouble to ascertain precisely the quantity of colouring matter used in the process of dyeing green teas, not certainly with the view of assisting others, either at home or abroad, in the art of colouring, but simply to show green-tea drinkers in England, and more particularly in the United States of America, what *quantity* of Prussian-blue and gypsum they